



À LA CARTE



190
QUEEN'S GATE
by Daniel Galmiche

À LA CARTE MENU

Starters

Onion tart tatin

Cevennes Onions tart tatin, pickled red onion and goat curd
11£

Fish soup

Traditional fish soup served with parmesan croutons and saffron mayonnaise
13£

Mackerel

Pan-fried Mackerel, warm potato salad, glazed cucumber and mint
12£

Duck liver parfait

Duck liver parfait served with figs chutney and warm brioche
10£

Poultry game terrine

Pressed pheasant, wood pigeon and guinea fowl terrine with pickled beetroot and grapefruit dressing
13£

Beetroot salad

Heirloom beetroot, salad, goat cheese, herbs and leaves
9£

We cannot guarantee the absence of nuts in our dishes. If you require any further information on food allergens, please ask one of our team members.

A discretionary service charge of 12.5% will be added to your bill.





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Main Course

St. Brides free-range chicken

Served with tagliatelle and wild mushrooms

£22

Norwegian Fjord trout

Baby gem, lime zest, crushed potatoes and herbs sauce Vierge

£28

Pork belly

Crispy pork belly, salsify and roasted apple and beer sauce

£24

Line-caught codfish

With light creamy herbs sauce and wilted spinach

£24

Mushroom risotto

Wild mushroom risotto, truffle, parmesan and herbs

£20

Beef short rib

Beef short rib, potato mash, roasted shallot and carrot confit

£25

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Desserts

Golden chocolate sphere

Calvados crunchy biscuit, Tonka and vanilla ice cream, coffee streusel and golden sphere
9£

Brulee

Vanilla Crème Brulee, warm madeleine, goats milk ice cream
8£

Pear

Pan-roasted pear with Szechuan pepper, cardamom and almond ice-cream
£8

Dark chocolate

Bitter chocolate tart, pink grapefruit sorbet, zest confit
£8

Selection of British and French cheese

Selection of 3/6 British and French cheeses served with chutney and artisanal biscuits
£12/£18

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